



## SERVICING THE SERVICE CLUBS

### Getting to know us

The food style is Mediterranean with a European flare; Chef/Owner Chris Bond grew up in the South West of England and has worked in many 5 star restaurants in London. He has a degree in Patisserie and enjoys sharing his knowledge of food and flavours not only to his apprentices but to the regular diners also.

Your hostess & wedding co-ordinator Jodi Bond has a background of also working in 5 star establishments whilst in England; she has been a wedding co-ordinator in Cornwall and a Country Inn manager in Dorset. Her friendly nature and her ability to exceed customer expectations don't get forgotten and she will sure win you over with her smile. Together they complement each other's abilities and have called Maleny home for the past four years. Going from a 30 seater back street cafe to a newly built customized restaurant, which has been their dream and goal for many years.

### Point of difference

Pomodoras on obi offers seasonal menu options to complement the surroundings that overlook the Obi Obi creek at that particular time of year. Sourcing as much of their produce as possible from the local farmers and the Maleny Maple street businesses.

Eat, Drink and Stay all in one package and in walking distance to almost everything in Maleny. Enjoy a picnic hamper in the park; try a local buffalo mozzarella from Cedar Street Cheesery, lick an award winning Colin James Ice cream, and shop at Maleny's finest jewellery and craft stores.

You can also discover beauty, health and wellbeing in the hidden back streets of this historic town or pop into the only Irish bar in Maleny for a pint and some toe tapping Irish music.

### More about the Food

The philosophy behind the awesome food and the fabulous flavours is "Slow food".

"Slow food" – fosters community awareness of food that is *good, clean and fair* – that the food we eat tastes good and should be good for us; that it is grown and made in ways that respect animals, the environment and our health; and that the producers who grow or create it should be fairly rewarded for their endeavor.

The buffalo milk ice cream comes from a local herd in Witta, Chris's famous Balsamic dressing is his own creation and locally grown herbs from kitchen gardens are used in the salads.

### Stunning Restaurant

You will be greeted by polished timber flooring, open plan dining room with high skillion sloped ceiling with dimmer lighting & a surround sound system. Natural rattan woven chairs with mustard green cushions complement the locally made timber tables (either left natural or covered with crisp white table cloths) and the glass windows and concertina doors which open out onto the large deck area has unspoilt views of the natural beauty of Maleny's Obi Obi creek.

Total seating capacity of 70 guests (40 in the dining room and 30 on the large deck area). Yes there is a Bar also!!

Housing a selection of boutique beverages and serving Montville Organic fair-trade coffee.

### Unique Cabins

Offering Maleny's first ever unique luxury cabin accommodation which is within walking distance to Maleny's main Maple Street shopping hub. Each of the five cabins has a decking platform which looks out into the tree tops of the Obi Obi creek. During your stay keep your eyes peeled as if you are lucky enough you may even see the much loved and talked about Obi creek Platypus.

The one bedroom cabins all have a Queen size bed, Kitchenette facilities, a relaxing lounge/dining area, with a sofa bed if needed and a separate bathroom with a spa bath (views out to the Obi Obi) – sleeps a maximum of 4 guests



## SAMPLE DISHES

### Chef's choice

Alternate drop menu set up - 2 courses / \$25.00 per person

Sweet corn & mussel Soup served with toasted Turkish bread

Asparagus Soup served with toasted Turkish bread

Ham hock Terrine served with homemade chutney & toasted sour dough

Smoked salmon & chive double baked Soufflé

Beef Carpaccio served with rocket, hazelnuts & truffle aioli

Mushroom Feuille served with a creamy port sauce



Kangaroo ragout Lasagne served with rocket, pine nuts & parmesan

Beef cheek served with a mustard seed mash, honey roasted carrots,  
roast broccoli & jus

Roasted Pork loin served with corn & sage fritters, ratatouille stuffed tomatoes & jus

Parmesan & sage crumbed Veal escallop served with mediterranean  
vegetable ratatouille & jus

Mulloway fish fillet served with lemon scented crushed new potatoes, roasted broccoli, olives,  
cherry tomatoes & red capsicum dressing

Roasted Chicken Supreme stuffed with ricotta & basil served with a Mediterranean  
vegetable ratatouille & jus

Pumpkin, ricotta & basil Tortellini served with a medley of cherry tomatoes,  
zucchini & squash with local avocado oil



Rhubarb & raspberry crumble with buffalo milk ice cream

Chocolate Pavlova meringue with sliced mandarin & chocolate mousse

Apple & Blackberry Crumble served with blackberry ice cream

Baked Chocolate orange Tart with orange ice cream

Caramelized Lemon & Lime Tart with raspberry compote



Organic tea or Montville Organic espresso coffee

Due to the seasonal menu structure, some of the produce may not be available all of the time



## BEVERAGE OPTIONS

### Cash bar

Members pay for their own drinks at all times.

### BYO

You may choose to charge members for the wine you bring to serve as part of fundraising for your club.  
No BYO charge would apply (No Byo beers, juices or soft drinks) \*conditions apply

## TERMS & CONDITIONS

(for service clubs)

#### Bookings

Regular weekly or monthly meetings will be required to sign a 12 month contract, and dates organised  
Irregular bookings may also be made, with a minimum of 14 days notice

#### Minimum / Final numbers

A minimum of 20 people will be required to offer this service and menu to you. If the number drops below the minimum we reserve the right to charge accordingly.  
Final number of members and guests will be required no later than 2 days prior to the meetings.  
Exclusive use of the venue for your meetings may not always be available however we do have the facilities for you to hold your meetings privately. Alternatively you can pay a venue hire charge of \$250.00 to ensure exclusive use the restaurant

#### Payments

A tax invoice will be ready for you on the night and payment will be required before vacating the premises.  
Regular weekly meetings may organise a monthly payments by prior agreement

#### Responsible Service of Alcohol

Alcoholic beverages may only be consumed by patrons over the legal drinking age of 18 years. Proof of age may be requested by management or staff at any time, if you are unable to produce ID, you will also be refused service.  
Pomodoras on obi will be licensed from 10:00am till midnight. Last orders for beverages will be called at 11.30pm. Members and guests need to be vacated from the restaurant by midnight.

#### Children and Minors

All Children and minors must be strictly supervised by with parents or guardians at all times during the function.

#### Menu Variations / Prices

Once you have secured and confirmed your regular bookings Pomodoras will honour the prices quoted at the time of booking.  
Due to the seasonal menu structure, some of the produce may not be available all of the time. All prices are quoted including GST unless otherwise stated.  
Children's and special meal/menu requirements are available upon request.

#### Regular meeting 12 month Agreement

Pomodoras agrees:

To provide a changeable chef's choice 2 course menu for the period of 12 months at the cost of \$20.00 per person  
Every 3 months we will present you with a voucher of some sort, this may be raffled off to provide more funds for the club  
To promote the clubs upcoming fundraisers and or events

Signature: \_\_\_\_\_ Print Name: \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

The Service clubs agrees:

To meet the term & conditions set out by Pomodoras in the above statements  
To promote Pomodoras from time to time on advertising & website where appropriate

Termination of this agreement:

Either Pomodoras or the club may terminate this agreement at any time by giving 30 days notice in writing or by e-mail

Club Name: \_\_\_\_\_ Regular meetings will be held on: \_\_\_\_\_

Signature: \_\_\_\_\_ Print Name: \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_